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FOOD AND DRUGS STANDARDS

Kansas
State Board of Health

Division of
FOOD AND DRUGS

FOURTH EDITION
Nov., 1919

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Copy of pamphlet giving the food and drug law with regulations and decisions, and of th sanitary law with regulations, will be gladly furnished any one upon request.

Address

KANSAS STATE BOARD OF HEALTH,
Division of Food and Drugs,
TOPEKA, KANSAS.

Officers of the Department.

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At the regular quarterly meeting of the Kansas State Board of Health, held in Topeka, Kan., December 7, 1909, the following resolutions for the adoption of standards for foods and drugs were unanimously adopted upon roll call:

Resolved, That the following standards are hereby adopted by the State Board of Health for food standards for the state of Kansas, to be and remain in full force and effect from and after their publication in the official state paper, and to be known as Regulation 35, which is amendatory to and takes the place of Regulation 37, which Regulation 37 is hereby repealed.

Resolved, That the following standards are hereby adopted by the State Board of Health for drug standards for the state of Kansas, to be and remain in full force and effect from and after their publication in the official state paper, and to be known as Regulation 36.

Approved and adopted by the Kansas State Board of Health, December 7, 1909.

Published in the official state paper, December 21, 1909.

Additions and amendments aproved and adopted by the Kansas State Board of Health, October 20, 21, 1911; March 28, 1913; December 11, 1913; December 18, 1914; June 8, 1915; March 20, 1916; March 29, 1918; June 25, 1918; September 25, 1918; February 12, 1919; and October 18, 1919.

Published in the official state paper November 9, 1911; April 4, 1913; January 14, 1914; January 6, 1915; June 14, 1915; March 25, 1916; April 6, 1918; July 10, 1918; September 28, 1918; February 27, 1919; and October 22, 1919.

I hereby certify this to be a correct copy of the standards (Regulations 35 and 36) which have been unanimously approved and adopted by the Kansas State Board of Health, published in the official state paper, and are now in full force and effect according to the provisions of sections 3 and 14, chapter 266, Laws of 1907, as amended by chapter 184, Laws of 1909.

(SEAL.) S. J. CRUMBINE, M. D.,
Secretary.

NOVEMBER, 1919.

All communications should be addressed to

KANSAS STATE BOARD OF HEALTH,
Division of Food and Drugs,
TOPEKA, KANSAS.

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FOOD STANDARDS.

Regulation 30.

Standards of purity, quality, and strength.

Sections 8 and 14.

When any article of food, liquor, drug or drink falls below the standards of quality, purity or strength which have been adopted by the United States Department of Agriculture or the Kansas State Board of Health, it shall be regarded as misbranded or adulterated, within the meaning of the Kansas Food and Drugs Law of February 14, 1907, as amended by chapter 184, Session Laws of 1909.

Regulation 35.

I. ANIMAL PRODUCTS.

A. Meats and the Principal Meat Products.

a. Meats.

1. **Meat, Flesh,** is any clean, sound, dressed and properly prepared edible part of animals in good health at the time of slaughter, and if sold under or bears a name descriptive of its kind, composition or origin, it corresponds thereto. The term "animals," as herein used, includes not only animals, but fish, fowl, crustaceans, mollusks, and all other animals used as food.

2. **Fresh Meat** is meat from animals recently slaughtered and properly cooled until delivered to the customer.

3. **Cold-storage Meat** is meat from animals recently slaughtered and preserved by refrigeration until delivered to the customer. (1.)

4. **Salted, Pickled and Smoked Meats** are unmixed meats preserved by salt, sugar, vinegar, spices or smoke, singly or in combination, whether in bulk or in suitable containers. (2.)

5. **Oysters** are *Ostrea virginica* (New International Encyclopedia), contain no added water, and not less than ten per cent of total solids.

b. Manufactured Meats.

1. **Manufactured Meats** are meats not included in paragraphs 2, 3 and 4, whether simple or mixed, whole or comminuted, in bulk, or in suitable containers, (2), with or without the addition of salt, sugar, vinegar, spices, smoke, oils or rendered fat. If they are sold under, or bear names, descriptive of kind, composition, or origin, they correspond thereto, and when bearing such descriptive names, if force or flavoring meats are used, the kind and quantity thereof are made known.

(1) The establishment of proper periods of time for cold storage is reserved for future consideration when the investigations on this subject, authorized by Congress, are completed.

(2) Suitable containers for keeping moist food products, such as sirups, honey, condensed milk, soups, meat extracts, meats, manufactured meats, and undried fruits and vegetables, and wrappers in contact with food products, contain on their surfaces (in contact with the food product) no lead, antimony, arsenic, zinc or copper, or any compounds thereof, or any other poisonous or injurious substance. If the containers are made of tin plate, they are outside-soldered and the plate in no place contains less than one hundred and thirteen (113) milligrams of tin on a piece five (5) centimeters square or one and eight-tenths (1.8) grains on a piece two (2) inches square. The inner coating of the containers is free from pin-holes, blisters, and cracks.

If the tin plate is lacquered, the lacquer completely covers the tinned surface within the container and yields to the contents of the container no lead, antimony, arsenic, zinc or copper, or any compounds thereof, or any other poisonous or injurious substance.

2. **Sausage, Sausage Meat,** is a comminuted meat from neat cattle or swine, or a mixture of such meats, either fresh, salted, pickled or smoked, with added salt and spices and with or without the addition of edible animal fats, blood or sugar, or subsequent smoking. It contains no greater percentage of water than does normal meat of the kind used in preparing the sausage, and if sold under, or bears, a name descriptive of composition or origin, it corresponds to such descriptive name. All animal tissues used as containers, such as casings, stomachs, etc., are clean, uncolored and sound, and impart to the contents no other substance than salt.

3. Cereal Sausage is a sausage to which has been added not more than four per cent of cereal, and which contains no greater percentage of water than does normal meat of the kind used in preparing the sausage.

4. **Blood Sausage** is sausage to which has been added clean, fresh blood from neat cattle or swine in good health at the time of slaughter.

5. **Canned Meat** is the cooked, fresh meat of fowl, neat cattle or swine, preserved in hermetically sealed packages.

6. **Corned Meat, Cured Meat,** is meat cured or pickled with dry salt or in brine, with or without the addition of sugar or sirup and saltpeter.

7. **Potted Meats** is comminuted and cooked meat from those parts of the animal ordinarily used for food in the fresh state, with

or without salt or spices, and enclosed in suitable containers hermetically sealed.

8. **Meat Loaf** is a mixture of comminuted cooked meat, with or without spices, cereals, milk or eggs, and pressed into a loaf. If sold under a descriptive name, it corresponds thereto.

9. **Mince, Mince Meat, Condensed Mince Meat** is a mixture of several or all of the following ingredients: Cooked comminuted meat, chopped suet, apples and other fruit, salt, spices, sugar, syrup, glucose, first molasses, vinegar, spirituous liquors and either fresh, concentrated, or fermented fruit juices. The names of all of the constituents must be stated upon the label.

c. Meat extracts, meat peptones, gelatin, etc.

1. **Meat Extract** is the product obtained by extracting fresh meat with boiling water and concentrating the liquid portion by evaporation after the removal of fat, and contains not less than seventy-five per cent (75%) of total solids, of which not over twenty-seven per cent (27%) is ash and not over twelve per cent (12%) is sodium chlorid (calculated from the total chlorin present), not over six-tenths per cent (0.6%) is fat, and not less than eight per cent (8%) is nitrogen. The nitrogenous compounds contain not less than forty per cent (40%) of meat bases and not less than ten per cent (10%) of creatin and creatinin.

2. **Fluid Meat Extract** is identical with meat extract except that it is concentrated to a lower degree and contains not more than seventy-five per cent (75%) and not less than fifty per cent (50%) of total solids.

3. **Bone Extract** is the product obtained by extracting clean, fresh, trimmed bones of animals in good health at the time of slaughter with boiling water and concentrating the liquid

portion by evaporation after removal of fat, and contains not less than seventy-five per cent (75%) of total solids.

4. **Fluid Bone Extract** is identical with bone extract, except that it is concentrated to a lower degree, and contains not more than seventy-five per cent (75%) and not less than fifty per cent (50%) of total solids.

5. **Meat Juice** is the fluid portion of muscle fiber, obtained by pressure or otherwise, and may be concentrated by evaporation at a temperature below the coagulating point of the soluble proteids. The solids contain not more than fifteen per cent (15%) of ash, not more than two and five-tenths per cent (2.5%) of sodium chlorid (calculated from the total chlorin present), nor more than four per cent (4%) nor less than two per cent (2%) of phosphoric anhydride (P_2O_5), and not less than twelve per cent (12%) of nitrogen. The nitrogenous bodies contain not less than thirty-five per cent (35%) of coagulable proteids and not more than forty per cent (40%) of meat bases.

6. **Peptones** are products prepared by the digestion of proteid material by means of enzymes or otherwise, and contain not less than ninety per cent (90%) of proteoses and peptones.

7. **Gelatin (Edible Gelatin)** is the purified, dried, inodorous product of the hydrolysis, by treatment with boiling water, of certain tissues, as skin, ligaments, and bones, from sound animals, and contains not more than two per cent (2%) of ash and not less than fifteen per cent (15%) of nitrogen.

d. Lard.

1. **Lard** is the rendered fresh fat from hogs in good health at the time of slaughter, is clean, free from rancidity, and contains, necessarily, incorporated in the process of render-

ing, not more than one per cent (1%) of substances other than fatty acids and fat.

2. **Leaf Lard** is lard rendered at moderately high temperatures from the internal fat of the abdomen of the hog, excluding that adherent to the intestines, and has an iodin number not greater than (60).

3. **Neutral Lard** is lard rendered at low temperatures.

NOTE.—See instructions concerning trade labels for lards and lard compounds, under the federal meat inspection law and regulations.

B. Milk and Its Products.

a. Milks.

1. **Milk** is the fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, and contains not less than eight and one-half per cent (8.5%) of solids not fat, and not less than three and one-quarter per cent (3.25%) of milk fat, and contains no preservative, added water, or other foreign substance.

2. **Modified Milk** is milk modified in its composition so as to have a definite and stated percentage of one or more of its constituents.

3. **Skim Milk** is milk from which a part or all of the cream has been removed, and contains not less than nine and a quarter per cent (9.25%) of milk solids.

4. **Pasteurized Milk** is milk that has been maintained at a temperature of 149 degrees F. for twenty minutes or 158 degrees F. for ten minutes, and immediately cooled to 50 degrees F., or lower.

5. **Sterilized Milk** is milk that has been heated at the temperature of boiling water or higher for a length of time sufficient to kill all organisms present.

6. **Condensed Milk, Evaporated Milk, Concentrated Milk** is the product resulting from the evaporation of a considerable portion of the water from whole, fresh, clean, lacteal secretions, obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, and contains not less than twenty-five and five-tenths per cent (25.5%) of total solids and not less than seven and eight-tenths per cent (7.8%) of milk fat.

7. **Sweetened Condensed Milk, Sweetened Evaporated Milk, Sweetened Concentrated Milk** is the product resulting from the evaporation of a considerable portion of the water from the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and ten days after calving, to which sugar (sucrose) has been added. It contains, all tolerances being allowed for, not less than twenty-eight per cent (28%) of total milk solids, and not less than eight per cent (8%) of milk fat.

8. **Condensed Skimmed Milk, Evaporated Skimmed Milk, Concentrated Skimmed Milk,** is the product resulting from the evaporation of a considerable portion of the water from skimmed milk, and contains, all tolerances being allowed for, not less than twenty per cent (20%) of milk solids.

9. **Buttermilk** is the product that remains when fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five-tenths per cent (8.5%) of milk solids, not fat.

10. **Goat's Milk, Ewe's Milk, and Other Milks**, are the fresh, clean, lacteal secretions, free from colostrom, obtained by the complete milking of healthy animals other than cows,

properly fed and kept, and conforming in name to the species of animals from which they are obtained.

11. **Sweetened Condensed Skimmed Milk, Sweetened Evaporated Skimmed Milk, Sweetened Concentrated Skimmed Milk,** is the product resulting from the evaporation of a considerable portion of the water from skimmed milk to which sugar (sucrose) has been added. It contains, all tolerances being allowed for, not less than twenty-eight per cent (28%) of milk solids.

12. **Dried Milk** is the product resulting from the removal of water from milk, and contains, all tolerances being allowed for, not less than twenty-six per cent (26%) of milk fat, and not more than five per cent (5%) of moisture.

13. **Dried Skimmed Milk** is the product resulting from the removal of water from skimmed milk and contains, all tolerances being allowed for, not more than five per cent (5%) of moisture.

14. **Malted Milk** is the product made by combining whole milk with the liquid separated from a mash of ground barley malt and wheat flour, with or without the addition of sodium chlorid, sodium bicarbonate, and potassium bicarbonate in such a manner as to secure the full enzymic action of the malt extract and by removing water. The resulting product contains not less than seven and one-half per cent (7.5%) of butter fat and not more than three and one-half per cent (3.5%) of moisture.

b. Cream.

1. **Cream** is that portion of milk, rich in milk fat, which rises to the surface of milk on standing, or is separated from it by centrifugal force, is fresh and clean, contains not less than eighteen per cent (18%) of milk fat, and contains no preservative or other foreign substance.

2. **Evaporated Cream, Clotted Cream,** is cream from which a considerable portion of water has been evaporated.

3. **Whipping Cream** is cream which contains not less than thirty per cent (30%) of milk fat.

c. Milk Fat or Butter Fat.

1. **Milk Fat, Butter Fat,** is the fat of milk and has a Reichert-Meisl number not less than twenty-four (24) and a specific gravity not less than 0.905 $\left(\frac{40^\circ \text{ C.}}{40^\circ \text{ C.}}\right)$

d. Butter.

1. **Butter** is the clean, non-rancid product made by gathering in any manner the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of the other milk constituents, with or without salt, and contains not less than eighty per cent (80%) of milk fat, and contains less than sixteen per cent (16%) of water.

2. **Renovated Butter, Process Butter,** is the product made by melting butter and reworking, without the addition or use of chemicals or any substances except milk, cream, or salt, and contains less than sixteen per cent (16%) of water and at least eighty per cent (80%) of milk fat.

e. Cheese.

1. **Cheese** is the solid and ripened product made from milk or cream by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments or seasoning, and contains in the water-free substance not less than fifty per cent (50%) of milk fat.

2. **Whole Milk or Full Cream Cheese** is cheese made from milk from which no portion

of the fat has been removed, and contains, in the water-free substance, not less than fifty per cent (50%) of milk fat.

3. **Skim Milk Cheese** is the solid and ripened product made from skim milk by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments or seasoning.

4. **Goat's Milk Cheese, Ewe's Milk Cheese and Other Cheeses** are the ripened products made from the milks of the animals specified, by coagulating the casein thereof with rennet or lactic acid, with or without the addition of ripening ferments or seasoning.

f. Ice Cream.

1. **Ice Cream** is a frozen product made from cream and sugar, with or without flavoring, and contains not less than fourteen per cent (14%) of milk fat.

2. **Fruit Ice Cream** is a frozen product made from cream, sugar, and sound, clean, mature fruits, and contains not less than twelve per cent (12%) of milk fat.

3. **Nut Ice Cream** is a frozen product made from cream, sugar, and sound, nonrancid nuts, and contains not less than twelve per cent (12%) of milk fat.

g. Miscellaneous Milk Products.

1. **Whey** is the product remaining after the removal of fat and casein from milk in the process of cheese making.

2. **Kumiss, Koumys,** is the product made by the alcoholic fermentation of mare's or cow's milk.

II. VEGETABLE PRODUCTS.

A. Grain Products.

a. Grain and Meal.

1. **Grain** is the fully matured, clean, sound, air-dry seed of wheat, maize, rice, oats, rye, buckwheat, barley, sorghum, millet, or spelt. It is free from significant quantities of grain or grains of species different from that designated, and when represented to be of a definite variety or grade it conforms to the characteristic of such variety or grade.

2. **Meal** is the clean, sound product made by grinding grain.

3. **Flour** is the fine, clean, sound product made by bolting wheat meal, and contains not more than thirteen and one-half per cent (13.5%) of moisture, not less than one and twenty-five hundredths per cent (1.25%) of nitrogen, not more than one per cent (1%) of ash, and not more than fifty hundredths per cent (0.50%) of fiber.

4. **Graham Flour** is unbolted wheat meal.

5. (*a*) **Ground Gluten** is the clean, sound product made from wheat flour by the almost complete removal of starch and contains not more than ten per cent (10%) of moisture, and, calculated on the water-free basis, not less than fourteen and two-tenths per cent (14.2%) of nitrogen, not more than fifteen per cent (15%) of nitrogen-free extract (using the protein factor 5.7) and not more than five and five-tenths per cent (5.5%) of starch (as determined by the diastase method).

5. (*b*) **Gluten Flour** is the clean, sound product made from wheat flour by the removal of a large part of the starch and contains not more than ten per cent (10%) of moisture, and, calculated on the water-free basis, not

less than seven and one-tenth per cent (7.1%) of nitrogen, not more than fifty-six per cent (56%) of nitrogen-free extract (using the protein factor 5.7), and not more than forty-four per cent (44%) of starch as determined by the diastase method.

5. (*c*) **Gluten Flour, Self-Rising,** is a gluten flour containing not more than ten per cent (10%) of moisture, and leavening agents with or without salt.

5. (*d*) **"Diabetic" Food.** Although most foods may be suitable under certain conditions for the use of persons suffering from diabetes, the term "diabetic" as applied to food indicates a considerable lessening of the carbohydrates found in ordinary products of the same class, and this belief is fostered by many manufacturers on their labels and in their advertising literature. A "diabetic" food contains not more than half as much gl cogenic carbohydrates as the normal food of the same class. Any statement on the label which gives the impression that any single food in unlimited quantity is suitable for the diabetic patient is false and misleading.

6. **Maize Meal, Corn Meal, Indian Corn Meal,** is meal made from sound maize grain, and contains not more than fourteen per cent (14%) of moisture, not less than one and twelve hundredths per cent (1.12%) of nitrogen, and not more than one and six-tenths per cent (1.6%) of ash.

7. **Rice** is the hulled or hulled and polished grain of *Oryza sativa.*

8. **Oatmeal** is meal made from hulled oats, and contains not more than twelve per cent (12%) of moisture, not more than one and five-tenths per cent (1.5%) of crude fiber, not less than two and twenty-four hundredths per cent (2.24%) of nitrogen, and not more than two and two-tenths per cent (2.2%) of ash.

9. **Rye Flour** is the fine, clean, sound product made by bolting rye meal, and contains not more than thirteen and one-half per cent (13.5%) of moisture, not less than one and thirty-six hundredths per cent (1.36%) of nitrogen, and not more than one and twenty-five hundredths per cent (1.25%) of ash.

10. **Buckwheat Flour** is bolted buckwheat meal, and contains not more than twelve per cent (12%) of moisture, not less than one and twenty-eight hundredths per cent (1.28%) of nitrogen, and not more than one and seventy-five hundredths per cent (1.75%) of ash.

b. Grain and Meal Products.

1. **Noodles, Egg Noodles,** are dried alimentary pastes made from wheat flour and egg. They contain not less than five per cent (5%) by weight of the solids or whole, sound egg exclusive of the shell, without added color.

2. **Plain Noodles, Water Noodles,** are dried alimentary pastes made from wheat flour without egg, or with less than five per cent (5%) by weight of the solids of whole, sound egg exclusive of the shell, without added color.

3. **Macaroni, Spaghetti, Vermicelli** are dried pastes made of the semolina of hard wheat. They contain not more than thirteen and one-half per cent (13.5%) of moisture.

4. **Flour Macaroni, Flour Spaghetti, Flour Vermicelli** are dried pastes made of flour or of a mixture of flour and semolina. They contain not more than thirteen and one-half per cent (13.5%) of moisture.

B. Fruit and Vegetables.

a. Fruit and Fruit Products.

(Except fruit juices, fresh, sweet, and fermented, and vinegars.)

1. **Fruits** are the clean, sound, edible, fleshy fructifications of plants, distinguished by their sweet, acid, and ethereal flavors.

2. **Dried Fruit** is the clean, sound product made by drying mature, properly prepared fresh fruit in such a way as to take up no harmful substance. and conforms in name to the fruit used in its preparation; SUN-DRIED FRUIT is dried fruit made by drying without the use of artificial means; EVAPORATED FRUIT is dried fruit made by drying with the use of artificial means.

3. **Evaporated Apples** are evaporated fruit made from peeled, cored, and sliced apples, and contain not more than twenty-four per cent (24%) of moisture as determined by the official method of the Association of Official Agricultural Chemists.

4. **Canned Fruit** is the sound product made by sterilizing clean, sound, properly matured and prepared fresh fruit, by heating, with or without sugar (sucrose) or spices, and kept in suitable, clean, hermetically sealed containers, and conforms in name to the fruit used in its preparation.

5. **Preserve** is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose) sirup, with or without spices or vinegar, and conforms in name to that of the fruit used, and in its preparation not less than fort -five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

6. **Honey Preserve** is preserve in which honey is used in place of sugar (sucrose) sirup.

7. **Glucose Preserve** is preserve in which a glucose product is used in place of sugar (sucrose) sirup.

8. **Jam, Marmalade,** is the sound product made from clean, sound, properly matured and prepared fresh fruit and sugar (sucrose), with or without spices or vinegar, by boiling to a pulpy or semi-solid consistence, and con-

forms in name to the fruit or fruits used, and in its preparation not less than forty-five (45) pounds of fruit are used to each fifty-five (55) pounds of sugar.

9. **Glucose Jam, Glucose Marmalade,** is jam in which a glucose product is used in place of sugar (sucrose).

10. **Fruit Butter** is the sound product made from fruit juice and clean, sound, properly matured fruit or fruits, evaporated to a semi-solid mass of homogenous consistence, with the addition of sugar, spices or vinegar, and conforms in name to the fruit or fruits used in its preparation.

11. **Glucose Fruit Butter** is fruit butter in which a glucose product is used wholly or in part in place of sugar (sucrose).

12. **Jelly** is the sound, semi-solid, gelatinous product made by boiling clean, sound, properly matured and prepared fresh fruit with water, concentrating the expressed and strained juice, to which sugar (sucrose) is added, and conforms in name to the fruit or fruits in its preparation.

13. **Glucose Jelly** is jelly in which a glucose product is used wholly or in part in place of sugar (sucrose).

14. **Pickled Fruit** is clean, sound, edible fruit properly prepared, without taking up any metallic compound other than salt, and preserved in any kind of vinegar, with or without spices. salt or sugar, and conforms in name to the fruit used.

15. **Oranges** are considered to be immature if the juice does not contain soluble solids equal to, or in excess of, eight (8) parts to every part of acid contained in the juice, the acidity of the juice to be calculated as citric acid without water of crystallization.

b. Vegetables and Vegetable Products.

1. **Vegetables** are the succulent, clean, sound, edible parts of herbaceous plants used for culinary purposes.

2. **Dried Vegetables** are the clean, sound products made by drying properly matured and prepared vegetables in such a way as to take up no harmful substances, and conform in name to the vegetables used in their preparation; SUN-DRIED VEGETABLES are dried vegetables made by drying without the use of artificial means; EVAPORATED VEGETABLES are dried vegetables made by drying by the use of artificial means.

3. **Canned Vegetables** are properly matured and prepared fresh vegetables, with or without the addition of potable water, salt, and sugar, as specified in the separate definitions for the several kinds of canned vegetables, sterilized by heat, with or without previous cooking in vessels from which they take up no injurious substance, and kept in suitable, clean, hermetically sealed containers.

3. (*a*) *Canned Peas* are the canned vegetables prepared from the well developed but still tender seeds of the common or garden pea (*Pisum sativum*) by shelling, winnowing and thorough washing, with or without grading and with or without precooking (blanching), and by the addition, before sterilization, of the necessary amount of potable water, with or without sugar and salt.

CANNED PEA VARIETIES.

3. (*b*) *Early Peas* are peas of early maturing sorts having a smooth skin.

3. (*c*) *Sugar Peas, Sweet Peas,* are peas of later maturing varieties having a wrinkled skin and sweet flavor.

CANNED PEA GRADES.

3. (*d*) Fancy Peas are young, succulent

peas of fairly uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, and free from flavor defects due to imperfect processing.

3. (*e*) *Standard Peas* are less succulent peas than the "fancy" grade, but green and of mellow consistency, of uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, though not necessarily free from sediment, and reasonably free from flavor defects due to imperfect processing.

3. (*f*) *Substandard Peas* are peas that are over-mature, though not fully ripened, or that lack in other respects the qualifications for the standard grade.

CANNED PEA SIZES.

No. 1 Peas are peas which were, before precooking (blanching), small enough to pass through a screen of 9/32-inch (7 mm.) mesh.

No. 2 Peas are peas which were, before precooking (blanching), small enough to pass through a screen of 10/32-inch (8 mm.) mesh.

No. 3 Peas are peas which were, before precooking (blanching), small enough to pass through a screen of 11/32-inch (8.7 mm.) mesh.

No. 4 Peas are peas which were, before precooking (blanching), small enough to pass through a screen of 12/32-inch (9.5 mm.) mesh.

No. 5 Peas are peas which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

No. 6 Peas are peas not all of which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

4. Pickles are clean, sound, immature cucumbers, properly prepared, without taking up any metallic compound other than salt, and preserved in any kind of vinegar, with or without spices. PICKLED ONIONS, PICKLED

Beets, Pickled Beans, and other pickled vegetables, are vegetables prepared of material as described above, and conform in name to the vegetable used.

5. **Salt Pickles** are clean, sound, immature cucumbers, preserved in a solution of common salt, with or without spices.

6. **Sweet Pickles** are pickled cucumbers or other vegetables in the preparation of which sugar (sucrose) is used.

7. **Sauerkraut** is clean, sound, properly prepared cabbage, mixed with salt, and subjected to fermentation.

8. **Catchup (Ketchup, Catsup)** is the clean, sound product made from properly prepared, clean, sound, fresh, ripe, whole tomatoes, with spices and with or without sugar or vinegar. It contains not more than twenty-five (25) yeasts and spores per 1/60 cubic millimeter, and not more than twenty-five million (25,000,000) bacteria per cubic centimeter, and less than twenty-five per cent (25%) of the microscopic fields show molds. Mushroom catchup, Walnut catchup, and other catchups, are catchups made of material as above described and conform in name to the substance used in their preparation.

C. Sugars and Related Substances.

a. Sugars and Sugar Products.

SUGARS.

1. **Sugar** is the product chemically known as sucrose (saccharose), chiefly obtained from sugar cane, sugar beets, sorghum, maple, or palm.

2. **Granulated, Loaf, Cut, Milled, or Powdered Sugars**, are different forms of sugar, and contain at least ninety-nine and five-tenths per cent (99.5%) of sucrose.

3. **Maple Sugar, Maple Concrete,** is the solid product resulting from the evaporation of maple sap or maple sirup.

4. **Massecuite, Melada, Mush Sugar, or Concrete,** are products made by evaporating the purified juice of a sugar-producing plant, to a solid or semi-solid consistence, and in which the sugar exists chiefly in a crystalline state.

MOLASSES AND REFINERS' SIRUP.

1. **Molasses** is the product left after separating the sugar from the first massecuite, melada, mush sugar, or concrete, and contains not more than twenty-five per cent (25%) of water and not more than five per cent (5%) of ash.

2. **Second Molasses** is the product left after separating the sugar from the second massecuite, melada, mush sugar, or concrete, and contains not more than twenty-five per cent (25%) of water.

3. **Third Molasses, Blackstrap,** is the product left after separating the sugar from the third massecuite, melada, mush sugar, or concrete, and contains not more than twenty-five per cent (25%) of water.

4. **Refiners' Sirup, Treacle,** is the residual liquid product obtained in the process of refining raw sugars, and contains not more than twenty-five per cent (25%) of water and not more than eight per cent (8%) of ash.

SIRUPS (SYRUPS).

1. **Sirup (Syrup)** is the sound product made by purifying and evaporating the juice of a sugar-producing plant without removing any of the sugar.

2. **Sugar-cane Sirup** is sirup made by the evaporation of the juice of the sugar-cane or by the solution of sugar-cane concrete, and contains not more than thirty per cent (30%)

of water and not more than two and five-tenths per cent (2.5%) of ash.

3. **Sorghum Sirup** is sirup made by the evaporation of sorghum juice or by the solution of sorghum concrete, and contains not more than thirty per cent (30%) of water and not more than two and five-tenths per cent (2.5%) of ash.

4. **Maple Sirup** is sirup made by the evaporation of maple sap or by the solution of maple concrete, and contains not more than thirty-five per cent (35%) of water and weighs not less than eleven (11) pounds to the gallon (231 cu. in.).

5. **Sugar Sirup** is the product made by dissolving sugar to the consistence of a sirup, and contains not more than thirty-five per cent (35%) of water.

b. Glucose Products.

1. **Starch Sugar** is the solid product made by hydrolizing starch or a starch-containing substance until the greater part of the starch is converted into dextrose. Starch sugar appears in commerce in two forms, anhydrous starch sugar and hydrous starch sugar. The former, crystallized without water of crystallization, contains not less than ninety-five per cent (95%) of dextrose and not more than eight-tenths per cent (0.8%) of ash. The latter, crystallized with water of crystallization, is of two varieties—70 sugar, also known as brewers' sugar, contains not less than seventy per cent (70%) of dextrose and not more than eight-tenths per cent (0.8%) of ash, 80 sugar, climax or acme sugar, contains not less than eighty per cent (80%) of dextrose and not more than one and one-half per cent (1.5%) of ash.

The ash of all these products consists almost entirely of chlorids or sulphates.

2. **Glucose, Mixing Glucose, Confectioner's Glucose,** is a thick, sirupy, nearly colorless product made by incompletely hydrolizing starch, or a starch-containing substance, and decolorizing and evaporating the product. It varies in density from forty-one (41) to forty-five (45) degrees Baumé at a temperature of 100 Fahr. (37.7 C.), and conforms in density, within these limits, to the degree Baumé it is claimed to show, and for a density of forty-one (41) degrees Baumé contains not more than twenty-one per cent (21%), and for a density of forty-five (45) degrees not more than fourteen per cent (14%) of water. It contains on a basis of forty-one (41) degrees Baumé not more than one per cent (1%) of ash, consisting chiefly of chlorids or sulphates.

c. Candy.

1. **Candy** is a product made from a saccharine substance or substances, with or without the addition of harmless flavoring, coloring, or filling materials, and contains no mineral substances, paraffin, or poisonous colors or flavors, or other ingredients deleterious or detrimental to health, or any vinous, malt, or spirituous liquor or compound, or narcotic drug.

d. Honey.

1. **Honey** is the nectar and saccharine exudations of plants gathered, modified, and stored in the comb by honey bees (*Apis mellifica* and *A. dorsata*); is lævo-rotatory, contains not more than twenty-five per cent (25%) of water, not more than twenty-five hundredths per cent (0.25%) of ash, and not more than eight per cent (8%) of sucrose.

2. **Comb Honey** is honey contained in the cells of comb.

3. **Extracted Honey** is honey which has been separated from the uncrushed comb by centrifugal force of gravity.

4. **Strained Honey** is honey removed from the crushed comb by straining or other means.

D. Condiments (Except Vinegar and Salt).

a. Spices.

The term "dried" as used in this schedule refers to the air-dried product. The term "starch" as used in this schedule refers to starch as determined by the official diastase method. In the examination of the products listed in this schedule the methods of analysis of the Association of Official Agricultural Chemists should be followed except where otherwise specified.

1. **Spices** are aromatic vegetable substances used for the seasoning of food. They are clean, sound, and true to name, and from them no portion of any volatile oil or other flavoring principle has been removed.

2. **Allspice, Pimento,** is the dried, nearly ripe fruit of *Pimenta officinalis* (L.) Karst. It contains not less than eight per cent (8%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than twenty-five per cent (25%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

3. **Anise, Aniseed,** is the dried fruit of *Pimpinella anisum* L. It contains not more than nine per cent (9%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

4. **Bay Leaves** are dried leaves of *Laurus nobilis* L.

5. **Capers** are the flower buds of *Capparis spinosa* L.

6. **Caraway, Caraway Seed,** is the dried fruit of *Carum carvi* L. It contains not more

than eight per cent (8%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

7. **Cardamom** is the dried, nearly ripe fruit of *Elettaria cardamomum* White & Maton.

8. **Cardamom Seed** is the dried seed of cardamom. It contains not more than eight per cent (8%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

9. **Red Pepper** is the red, dried, ripe fruit of any species of *Capsicum.* It contains not more than eight per cent (8%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

10. **Cayenne Pepper, Cayenne,** is the dried, ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum.* It contains not less than fifteen per cent (15%) of nonvolatile ether extract, not more than one and five-tenths per cent (1.5%) of starch, not more than twenty-eight per cent (28%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

11. **Paprika** is the dried, ripe fruit of *Capsicum annuum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid. The iodin number of its extracted oil is not less than 125, nor more than 136.

12. **Hungarian Paprika** is paprika having the pungency and flavor characteristic of that grown in Hungary.

12. (*a*) *Rosenpaprika, Rozsapaprika, Rose Paprika,* is Hungarian paprika prepared by grinding specially selected pods of paprika, from which the placentæ, stalks, and stems

have been removed. It contains no more seeds than the normal pods, not more than eighteen per cent (18%) of nonvolatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

12. (*b*) *Koenigspaprika, King's Paprika,* is Hungarian paprika prepared by grinding whole pods of paprika without selection, and includes the seeds and stems naturally occurring with the pods. It contains not more than eighteen per cent (18%) of nonvolatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six and five-tenths per cent (6.5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

13. **Pimenton, Pimiento, Spanish Paprika,** is paprika having the characteristics of that grown in Spain. It contains not more than eighteen per cent (18%) of nonvolatile ether extract, not more than twenty-one per cent (21%) of crude fiber, not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

14. **Celery Seed** is the dried fruit of *Apium graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

15. **Cinnamon** is the dried bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne or of *Cinnamomum cassia* (Nees) Blume, from which the outer layers may or may not have been removed.

16. **Ceylon Cinnamon** is the dried inner bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne.

17. **Saigon Cinnamon, Cassia,** is the dried bark of cultivated varieties of *Cinnamomum cassia* (Nees) Blume.

18. **Ground Cinnamon,**[1] **Ground Cassia,** is the powder made from cinnamon. It contains not more than five per cent (5%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

19. **Cloves** are the dried flower buds of *Caryophyllus aromaticus* L. They contain not more than five per cent (5%) of clove stems, not less than fifteen per cent (15%) of volatile ether extract, not less than twelve per cent (12%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than ten per cent (10%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

20. **Coriander Seed** is the dried fruit of *Coriandrum sativum* L. It contains not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

21. **Cumin Seed** is the dried fruit of *Cuminum cyminum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

22. **Curcuma, Turmeric** is the dried rhizome or bulbous roots of *Curcuma longa* L.

23. **Dill Seed** is the dried fruit of *Anethum graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

24. **Fennel Seed** is the dried fruit of cultivated varieties of *Foeniculum vulgare* Hill. It

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[1] The question of the use of cassia buds in ground cinnamon is under consideration.

contains not more than nine per cent (9%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

25. **Ginger** is the washed and dried, or decorticated and dried, rhizome of *Zingiber officinale Roscoe.* It contains not less than forty-two per cent (42%) of starch, not more than eight per cent (8%) of crude fiber, not more than one per cent (1%) of lime (CaO), not less than twelve per cent (12%) of cold water extract, not more than seven per cent (7%) of total ash, not more than two per cent (2%) of ash insoluble in hydrochloric acid, nor less than two per cent (2%) of ash soluble in cold water.

26. **Jamaica Ginger** is ginger grown in Jamaica. It contains not less than fifteen per cent (15%) of cold water extract, and conforms in other respects to the standards for ginger.

27. **Limed Ginger, Bleached Ginger,** is whole ginger coated with carbonate of calcium. It contains not more than four per cent (4%) of carbonate of calcium, nor more than ten per cent (10%) of total ash, and conforms in other respects to the standards for ginger.

28. **Horse-Radish** is the root of *Radicula armoracia* (L.) Robinson.

29. **Prepared Horse-Radish** is comminuted horse-radish, with or without a vinegar.

30. **Mace** is the dried arillus of *Myristica fragrans* Houtt. It contains not less than twenty per cent (20%) nor more than thirty per cent (30%) of nonvolatile ether extract, not more than ten per cent (10%) of crude fiber, not more than three per cent (3%) of total ash. nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

31. **Macassar Mace, Papua Mace,** is the dried arillus of *Myristica argentea* Warb.

32. **Marjoram** is the dried leaves, with or

without a small proportion of the flowering tops, of the *Majorana hortensis* Moench.

33. **Mustard Seed** is the seed of *Sinapis alba* L. (White mustard), *Brassica nigra* (L.) Koch (Black mustard), *Brassica juncea* Hook f. et Th., or varieties or closely related species of the types of *Brassica nigra* and *Brassica juncea*.

33. (*a*) *Sinapis alba* (White mustard) contains no appreciable amount of volatile oil. It contains not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

33. (*b*) *Brassica nigra* (Black mustard) and *Brassica juncea* yield six-tenths per cent (0.6%) of volatile mustard oil (calculated as allylisothiocyanate and determined by the method given in Service and Regulatory Announcements, Chemistry 20). The varieties and species closely related to the types of *Brassica nigra* and *Brassica juncea* yield not less than six-tenths per cent (0.6%) of volatile mustard oil, similar in character and composition to the volatile oils yielded by *Brassica nigra* and *Brassica juncea*. These mustard seeds contain not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

34. **Ground Mustard** is the powder made from mustard seed, and conforms to the standards for mustard seed.

35. **Mustard Flour** is the powder made from mustard seed with the hulls largely removed and with or without the removal of a portion of the fixed oil. It contains not more than one and five-tenths per cent (1.5%) of starch, nor more than six per cent (6%) of total ash.

36. **Prepared Mustard, German Mustard, French Mustard, Mustard Paste,** is a paste

composed of a mixture of ground mustard flour, with salt, a vinegar, and with or without spices or other condiments which do not simulate the color of yellow ground mustard. Calculated free from water, fat, and salt, it contains not more than twenty-four per cent (24%) of carbohydrates (calculated as starch), not more than twelve per cent (12%) of crude fiber, nor less than five and six-tenths per cent (5.6%) of nitrogen derived solely from the materials herein named.

37. **Nutmeg** is the dried seed of *Myristica fragrans* Houtt, deprived of its testa, with or without a thin coating of lime (CaO). It contains not less than twenty-five per cent (25%) of nonvolatile ether extract, not more than ten per cent (10%) of crude fiber, not more than five per cent (5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

38. **Macassar Nutmeg, Papua Nutmeg, Male Nutmeg, Long Nutmeg,** is the dried seed of *Mytristica argentea* Warb., deprived of its testa.

39. **Paradise Seed, Grains of Paradise, Guinea Grains, Melegueta Pepper,** is the seed of *Amomum melegueta* Roscoe.

40. **Parsley Leaves** are the leaves of *Petroselinum sativum* Hoffm.

41. **Black Pepper** is the dried immature berry of *Piper nigrum* L. It contains not less than six and seventy-five hundredths per cent (6.75%) of nonvolatile ether extract, not less than thirty per cent (30%) of starch, not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

42. **Ground Black Pepper** is the product made by grinding the entire berry of *Piper nigrum* L. It contains the several parts of the berry in their normal proportions.

43. **Long Pepper** is the dried fruit of *Piper longum* L.

44. **White Pepper** is the dried mature berry of *Piper nigrum L.*, from which the outer coating, or the outer and inner coatings have been removed. It contains not less than seven per cent (7%) of nonvolatile ether extract, not less than fifty-two per cent (52%) of starch, not more than five per cent (5%) of crude fiber, not more than three and five-tenths per cent (3.5%) of total ash, nor more than three-tenths per cent (0.3%) of ash insoluble in hydrochloric acid.

45. **Saffron** is the dried stigma of *Crocus sativus L.* It contains not more than ten per cent (10%) of yellow styles and other foreign matter, not more than fourteen per cent (14%) of volatile matter when dried at 100° C., not more than six per cent (6%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

46. **Sage** is the dried leaf of *Salvia officinalis* L. It contains not less than one per cent (1%) of volatile ether extract, not more than twenty-five per cent (25%) of crude fiber, not more than ten per cent (10%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

47. **Savory, Summer Savory,** is the dried leaf and flowering tops of *Satureja hortensis* L.

48. **Star Aniseed** is the dried fruit of *Illicium verum* Hook. It contains not more than five per cent (5%) of total ash.

49. **Tarragon** is the dried leaves and flowering tops of *Artemisia dracunculus* L.

50. **Thyme** is the dried leaves and flowering tops of *Thymus vulgaris* L. It contains not more than fourteen per cent (14%) of total ash, nor more than four per cent (4%) of ash insoluble in hydrochloric acid.

b. Flavoring Extracts.

1. (*a*) **Flavoring Extract, Extract,** is a solution in ethyl alcohol of proper strength of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, and without added coloring matter, and conforms in name to the plant used in its preparation. Substances sold for flavoring under names used in the U. S. Pharmacopœia or National Formulary conform to the requirements of those authorities in respect to strength and quality.

1. (*b*) **Flavoring, Flavor,** is a solution or mixture of the sapid and odorous principles derived from an aromatic plant, or parts of the plant, with or without its coloring matter, and without added coloring matter, and conforms in name to the plant used in its preparation. Substances sold for flavoring under names used in the U. S. Pharmacopœia or National Formulary shall conform to the requirements of those authorities in respect to strength and quality.

2. **Almond Extract** is the flavoring extract prepared from oil of bitter almonds, free from hydrocyanic acid, and contains not less than one per cent (1%) by volume of oil of bitter almonds.

2. (*a*) *Oil of Bitter Almonds*, commercial, is the volatile oil obtained from the seed of the bitter almond (*Amygdalus communis* L.) the apricot (*Prunus armeiaca* L.), or the peach (*Amygdalus persica* L.).

3. **Anise Extract** is the flavoring extract prepared from oil of anise, and contains not less than three per cent (3%) by volume of oil of anise.

3. (*a*) *Oil of Anise* is the volatile oil obtained from the anise seed.

4. **Celery Seed Extract** is the flavoring extract prepared from celery seed or the oil of

celery seed, or both, and contains not less than three-tenths per cent (0.3%) by volume of oil of celery seed.

4. (*a*) *Oil of Celery Seed* is the volatile oil obtained from celery seed.

5. **Cassia Extract** is the flavoring extract prepared from oil of cassia, and contains not less than two per cent (2%) by volume of oil of cassia.

5. (a) *Oil of Cassia* (oil of cinnamon, U. S. P.) is the lead-free volatile oil obtained from the leaves or bark of *Sinnamomum cassia* Bl., and contains not less than seventy-five per cent (75%) by weight of cinnamic aldehyde.

6. **Cinnamon Extract** is the flavoring extract prepared from oil of cinnamon (U. S. P.), and contains not less than two per cent (2%) by volume of oil of cinnamon.

6. (*a*) *Oil of True Cinnamon* is the lead-free volatile oil obtained from the bark of the Ceylon cinnamon (*Cinnamomum zeylancium* Breyne), and contains not less than sixty-five per cent (65%) by weight of cinnamic aldehyde and not more than ten per cent (10%) by weight of eugenol.

7. **Clove Extract** is the flavoring extract prepared from oil of cloves, and contains not less than two per cent (2%) by volume of oil of cloves.

7. (*a*) *Oil of Cloves* is the lead-free volatile oil obtained from cloves.

8. **Ginger Extract** is the flavoring extract prepared from ginger, and contains in each one hundred (100) cubic centimeters the alcohol-soluble matters from not less than twenty (20) grams of ginger.

9. **Lemon Extract** is the flavoring extract prepared from oil of lemon, or from lemon peel, or both, and contains not less than five per cent (5%) by volume of oil of lemon.

Products sold for lemon flavoring conform either to the standard for lemon extract or to that for terpeneless extract of lemon, and the label shows to which of said standards they conform.

9. (*a*) *Oil of Lemon* is the volatile oil obtained by expression or alcoholic solution from the fresh peel of the lemon (*Citrus limonum* L.), has an optical rotation (25° C.) of not less than plus 60 in a 100-millimeter tube, and contains not less than four per cent (4%) by weight of citral.

10. **Terpeneless Extract of Lemon, Soluble Extract of Lemon, Soluble Lemon,** are flavoring extracts prepared by shaking oil of lemon with dilute alcohol, U. S. P., or by dissolving terpeneless oil of lemon in dilute alcohol, U. S. P., and contain not less than two-tenths per cent (0.2%) by weight of citral derived from oil of lemon.

10. (*a*) *Terpeneless Oil of Lemon* is oil of lemon from which all or nearly all of the terpenes have been removed.

11. **Nutmeg Extract** is the flavoring extract prepared from oil of nutmeg, and contains not less than two per cent (2%) by volume of oil of nutmeg.

11. (*a*) *Oil of Nutmeg* is the volatile oil obtained from nutmegs.

12. **Orange Extract** is the flavoring extract prepared from oil of orange, or from orange peel, or both, and contains not less than five per cent (5%) by volume of oil of orange.

12 (*a*) *Oil of Orange* is the volatile oil obtained, by expression or alcoholic solution, from the fresh peel of the orange (*Citrus aurantium* L.), and has an optical rotation (25° C.) of not less than plus 95 in a 100-millimeter tube.

13. **Terpeneless Extract of Orange, Soluble Extract of Orange, Soluble Orange,** are

flavoring extracts prepared by shaking oil of orange with dilute alcohol, or by dissolving terpeneless oil of orange in dilute alcohol, and correspond in flavoring strength to orange extract.

13. (*a*) *Terpeneless Oil of Orange* is oil of orange from which all or nearly all of the terpenes have been removed.

14. **Peppermint Extract** is the flavoring extract prepared from oil of peppermint, or from peppermint, or both, and contains not less than three per cent (3%) by volume of oil of peppermint.

14. (*a*) *Peppermint* is the leaves and flowering tops of *Mentha piperita* L.

14. (*b*) *Oil of Peppermint* is the volatile oil obtained from peppermint, and contains not less than fifty per cent (50%) by weight of menthol.

15. **Rose Extract** is the flavoring extract prepared from otto of roses, with or without red rose petals, and contains not less than four-tenths per cent (0.4%) by volume of otto of roses.

15. (*a*) *Otto of Roses* is the volatile oil obtained from the petals of *Rosa damascena* Mill., *R. centifolia L.*, or *R. moschata* Herrm.

16. **Savory Extract** is the flavoring extract prepared from oil of savory, or from savory, or both, and contains not less than thirty-five hundredths per cent (0.35%) by volume of oil of savory.

16. (*a*) *Oil of Savory* is the volatile oil obtained from savory.

17. **Spearmint Extract** is the flavoring extract prepared from oil of spearmint, or from spearmint, or both, and contains not less than three per cent (3%) by volume of oil of spearmint.

17. (*a*) *Spearmint* is the leaves and flowering tops of *Mentha spicata* L.

17. (*b*) *Oil of Spearmint* is the volatile oil obtained from spearmint.

18. **Star Anise Extract** is the flavoring extract prepared from oil of star anise, and contains not less than three per cent (3%) by volume of oil of star anise.

18. (*a*) *Oil of Star Anise* is the volatile oil distilled from the fruit of the star anise (*Illicium verum* Hook.).

19. **Sweet Basil Extract** is the flavoring extract prepared from oil of sweet basil, or from sweet basil, or both, and contains not less than one-tenth per cent (0.1%) by volume of oil of sweet basil.

19 (*a*) *Sweet Basil, Basil,* is the leaves and tops of *Ocymum bacilicum* L.

19. (*b*) *Oil of Sweet Basil* is the volatile oil obtained from basil.

20. **Sweet Marjoram Extract, Marjoram Extract,** is the flavoring extract prepared from the oil of marjoram, or from marjoram, or both, and contains not less than one per cent (1%) by volume of oil of marjoram.

20. (*a*) *Oil of Marjoram* is the volatile oil obtained from marjoram.

21. **Thyme Extract** is the flavoring extract prepared from oil of thyme, or from thyme, or both, and contains not less than two-tenths per cent (0.2%) by volume of oil of thyme.

21. (*a*) *Oil of Thyme* is the volatile oil obtained from thyme.

22. **Tonka Extract** is the flavoring extract prepared from tonka bean, with or without sugar or glycerin, and contains not less than one-tenth per cent (0.1%) by weight of coumarin extracted from the tonka bean together with a corresponding proportion of the other soluble matters thereof.

22. (*a*) *Tonka Bean* is the seed of *Coumarouna odorata* Aublet (***Dipteryx odorata*** [Aubl.] Willd.)

23. **Vanilla Extract** is the flavoring extract prepared from vanilla bean, with or without sugar or glycerin, and contains in one hundred (100) cubic centimeters the soluble matters from not less than ten (10) grams of the vanilla bean.

23. (*a*) *Vanilla Bean* is the dried, cured fruit of *Vanilla planifolia* Andrews.

24. **Wintergreen Extract** is the flavoring extract prepared from oil of wintergreen, and contains not less than three per cent (3%) by volume of oil of wintergreen.

24. (*a*) *Oil of Wintergreen* is the volatile oil distilled from the leaves of the *Gaultheria procumbens* L.

25. **An Imitation Flavoring** is an uncolored solution or mixture consisting largely of artificial flavoring substances, is labeled as an imitation, and conforms in name to the flavor imitated.

BAKING POWDER.

Baking Powder is the leavening agent produced by the mixing of an acid reacting material and sodium bicarbonate, with or without starch or flour. It yields not less than twelve per cent (12%) of available carbon dioxide. The acid reacting materials in baking powder are: (1) Tartaric acid or its acid salts, (2) acid salts of phosphoric acid, (3) compounds of aluminium, or (4) any combination in substantial proportions of the foregoing.

c. Edible Vegetable Fats and Oils.

1. **Edible Fats and Edible Oils** are such glycerids of the fatty acids as are recognized to be wholesome foods. They are dry and sweet in flavor and odor.

2. **Cacao Butter, Cocoa Butter,** is the edible fat obtained from sound cacao beans (*Theo-*

broma cacao L.) either before or after roasting.

3. **Coconut Oil, Copra Oil,** is the edible oil obtained from the kernels of the coconut (*Cocos nucifera* L. or *Cocos butyracea* L.).

4. **Cochin Oil** is coconut oil prepared in Cochin (Malabar).

5. **Ceylon Oil** is coconut oil prepared in Ceylon.

6. **Corn Oil, Maize Oil,** is the edible oil obtained from the germ of Indian corn, maize (Zea mays L).

7. **Cottonseed Oil** is the edible oil obtained from the seed of the cotton plant (*Gossypium herbaceum, L.*), or from the seed of other species of Gossypium.

8. **Olive Oil, Sweet Oil,** is the edible oil obtained from the sound, mature fruit of the olive tree (*Olea europæa L*)

9. **Palm Kernel Oil** is the edible oil obtained from the kernels of the fruit of the palm tree (*Elæis guineensis* L, or *Elæis malanococca* Gärt.).

10. **Peanut Oil, Arachis Oil, Earthnut Oil,** is the edible oil obtained from the peanut (*Arachis Hypogæa* L.).

11. **Poppy Seed Oil** is the edible oil obtained from the seeds of the poppy (*Papaver somniferum L.*).

12. **Rape Seed Oil, Rape Oil, Colza Oil,** is the edible oil obtained from the seed of the rape plant (*Brassica napus* L.), or from the seed of closely related Brassica species which yields oils similar in composition and character to the oil obtained from the seed of *Brassica napus* L.

13. **Soy Bean Oil, Soy Oil, Soja Oil,** is the edible oil obtained from the seed of the soy bean plant (*Glycine soja* L.; *Soja hispida,* Sieb et Zucc.; *Soja max.* (L) Piper).

14. **Sesame Oil, Gingili Oil, Teel Oil, Benne Oil,** is the edible oil obtained from the seed of the sesame plant (*Sesamum indicum,* De Candolle; *Sesamum radiatum.* Schum and Thonn; *Sesamum orientale* L.).

15. **Sunflower Oil** is the edible oil obtained from the seed of the sunflower (*Helianthus annuus* L.).

E. Tea, Coffee, and Cocoa Products.

a. Tea.

1. **Tea** is the leaves and leaf buds of different species of *Thea*, prepared by the usual trade process of fermenting, drying, and firing; meets the provisions of the act of Congress approved March 2, 1897, and the regulations made in conformity therewith (Treasury Department Circular 16, February 6, 1905); conforms in variety and place of production to the name it bears, and contains not less than four per cent (4%) nor more than seven per cent (7%) of ash.

b. Coffee.

1. **Coffee** is the seed of *Coffea arabica* L., or *Coffea liberica* Bull., freed from all but a small portion of its spermoderm, and conforms in variety and place of production to the name it bears or under which it is sold.

2. **Roasted Coffee** is coffee which by the action of heat has become brown and has had developed its characteristic aroma, and contains not less than ten per cent (10%) of fat and not less than three per cent (3%) of ash.

c. Cocoa and Cocoa Products.

1. **Cacao Beans, Cocoa Beans,** are the seeds of the cacao tree, *Theobroma cacao* L.

2. **Cacao Nibs, Cocoa Nibs, Cracked Cocoa,** is the roasted, broken cacao bean freed from its shell or husk.

3. **Chocolate, Plain Chocolate, Bitter Chocolate, Chocolate Liquor, Chocolate Paste, Bitter Chocolate Coatings,** is the solid or plastic mass obtained by grinding cacao nibs without the removal of fat or other constituents except the germ.

3. (*a*) *Chocolate, Plain Chocolate, Bitter Chocolate, Chocolate Liquor, Chocolate Paste, Bitter Chocolate Coatings,* contain not more than three per cent (3%) of ash insoluble in water, three and fifty hundredths per cent (3.50%) of crude fiber. nine per cent (9%) of cacao starch, and not less than forty-five per cent (45%) of cacao fat.

4. **Sweet Chocolate, Sweet Chocolate Coatings,** is chocolate mixed with sugar (sucrose), with or without the addition of cocoa butter, spices, or other flavoring materials.

4. (*a*) *Sweet Chocolate, Sweet Chocolate Coatings,* contains in the sugar and fat-free residue no higher percentage of ash fiber or starch than is found in the sugar- and fat-free residue of chocolate.

5. **Cocoa, Powdered Cocoa,** is cacao nibs, with or without the germ, deprived of a portion of its fat and finely pulverized.

5. (*a*) *Cocoa, Powdered Cocoa,* contains percentages of ash, crude fiber and starch corresponding to those in chocolate after correction for fat removed.

6. **Sweet Cocoa, Sweetened Cocoa,** is cocoa mixed with not more than sixty per cent (60%) of sugar (sucrose).

6. (*a*) *Sweet Cocoa, Sweetened Cocoa,* contains in the sugar-and-fat-free residue no higher percentage of ash, crude fiber or starch than is found in the sugar-and-fat-free residue of chocolate.

7. **Milk Chocolate, Milk Cocoa, Sweet Milk Chocolate or Sweet Milk Cocoa,** respectively, is chocolate, cocoa, sweet chocolate or sweet

cocoa which contains not less than twelve per cent (12%) of whole milk solids in the finished product.

F. Beverages.

a. Fruit Juices—Fresh, Sweet.

FRESH FRUIT JUICES.

1. **Fresh Fruit Juices** are the clean, unfermented liquid products obtained by the first pressing of fresh, ripe fruits, and correspond in name to the fruits from which they are obtained.

2. **Apple Juice, Apple Must, Sweet Cider,** is the fresh fruit juice obtained from apples, the fruit of *Pyrus malus*, has a specific gravity (20° C.) not less than 1.0415 nor greater than 1.0690; and contains in one hundred (100) cubic centimeters (20° C.) not less than seven (7) and not more than twenty (20) grams of total sugars, in terms of reducing sugars, not less than twenty-four (24) centigrams nor more than sixty (60) centigrams of apple ash, which contains not less than fifty per cent (50%) of potassium carbonate.

3. **Grape Juice, Grape Must,** is the fresh fruit juice obtained from grapes, the fruit of various species of Vitis, has a specific gravity (20° C.) not less than 1.0400 and not exceeding 1.1240; and contains in one hundred (100) cubic centimeters (20° C.) not less than seven (7) grams nor more than twenty-eight (28) grams of total sugars, in terms of reducing sugars, not less than twenty (20) centigrams and not more than fifty-five (55) centigrams of grape ash, and not less than fifteen (15) milligrams nor more than seventy (70) milligrams phosphoric anhydride (P_2O_5).

4. **Lemon Juice** is the fresh fruit juice obtained from lemon, the fruit of *Citrus limonum* Risso, has a specific gravity (20° C.) not less than 1.030 and not greater than 1.040, and

contains not less than ten per cent (10%) of solids, and not less than seven per cent (7%) of citric acid.

5. **Pear Juice, Pear Must, Sweet Perry,** is the fresh fruit juice obtained from Pears, the fruit of *Pyrus communis* or *P. sinensis*.

6. **Diluted Fruit Juices.** A diluted fruit juice, such as lemonade and orangeade, is the expressed juice of the fruit corresponding to the name, together with potable water and cane sugar, and without added flavor.

7. **Imitation Diluted Fruit Juices.** An imitation diluted fruit juice is a solution consisting of potable water, cane sugar, and of flavor and acidulous ingredients corresponding to the fruit imitated.

STERILIZED FRUIT JUICES.

1. **Sterilized Fruit Juices** are the products obtained by heating fresh fruit juices sufficiently to kill all the organisms present, and correspond in name to the fruit from which they are obtained.

CONCENTRATED FRUIT JUICES.

1. **Concentrated Fruit Juices** are clean, sound fruit juices from which a considerable portion of the water has been evaporated, and correspond in name to the fruits from which they are obtained.

SWEET FRUIT JUICES, SWEETENED FRUIT JUICES, FRUIT SIRUPS.

1. **Sweet Fruit Juices, Sweetened Fruit Juices, Fruit Sirups,** are the products obtained by adding sugar (sucrose) to fresh fruit juices, and correspond in name to the fruits from which they are obtained.

2. **Sterilized Fruit Sirups** are the products obtained by the addition of sugar (sucrose) to fresh fruit juices and heating them sufficiently to kill all the organisms present, and corre-

spond in name to the fruits from which they are obtained.

G. Vinegar.

NOTE.—Labeling of vinegar required by regulation under the Kansas food and drugs law.

Regulation 15-*i*-3. Each package of vinegar, wholesole or retail, as delivered to the purchaser, shall bear a label stating the source or kind of vinegar contained therein.

1. **Vinegar, Cider Vinegar, Apple Vinegar,** is the product made by the alcoholic and subsequent acetous fermentations of the juice of apples, is lævo-rotatory, and contains not less than four (4) grams of acetic acid, not less than one and six-tenths (1.6) grams of apple solids, of which not more than fifty per cent (50%) are reducing sugars, and not less than twenty-five hundredths (0.25) gram of apple ash in one hundred (100) cubic centimeters (20° C.), and the water-soluble ash from one hundred (100) cubic centimeters (20° C.) of the vinegar contains not less than ten (10) milligrams of phosphoric anhydride (P_2O_5), and requires not less than thirty (30) cubic centimeters of decinormal acid to neutralize its alkalinity.

2. **Wine Vinegar, Grape Vinegar,** is the product made by the alcoholic and subsequent acetous fermentations of the juice of grapes, and contains. in one hundred (100) cubic centimeters (20° C.), not less than four (4) grams of acetic acid, not less than one (1) gram of grape solids, and not less than thirteen hundredths (0.13) gram of grape ash.

3. **Malt Vinegar** is the product made by the alcoholic and subsequent acetous fermentations, without distillation, of an infusion of barley malt or cereals whose starch has been converted by malt, is dextro-rotatory, and contains, in one hundred (100) cubic centimeters (20° C.), not less than four (4) grams of

acetic acid, not less than two (2) grams of solids, and not less than two-tenths (0.2) gram of ash; and the water-soluble ash, from one hundred (100) cubic centimeters (20° C.) of the vinegar contains not less than nine (9) milligrams of phosphoric anhydride (P_2O_5), and requires not less than four (4) cubic centimeters of decinormal acid to neutralize its alkalinity.

4. Sugar Vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of sugar, sirup, molasses, or refiners' sirup, and contains in one hundred (100) cubic centimeters (20° C.) not less than four (4) grams of acetic acid.

5. Glucose Vinegar is the product made by the alcoholic and subsequent acetous fermentations of solutions of starch, sugar and glucose, is dextro-rotatory, and contains, in one hundred (100) cubic centimeters (20° C.) not less than four (4) grams of acetic acid.

6. **Spirit Vinegar, Distilled Vinegar, Grain Vinegar**, is the product made by the acetous fermentation of dilute distilled alcohol, and contains, in one hundred (100) cubic centimeters (20° C.) not less than four (4) grams of acetic acid.

Statutory Requirements.

(General Statutes 1915.)

4086. *Adulteration of cider vinegar.* Every person who manufactures for sale or exposes for sale as cider vinegar any vinegar not the product of pure apple juice known as apple cider, or vinegar not made exclusively of apple cider, or vinegar into which any deleterious substances, drugs, or acids have been introduced, shall for each offense be punished by a fine of not less than fifty nor more than one hundred dollars. See, also, sections 4087, 4088 and 4089 for proper labeling and requirements as to use.

III. SALT.

1. Table Salt, Dairy Salt, is fine-grained crystalline salt containing on a water-free basis not more than one and four-tenths per cent (1.4%) of calcium sulphate ($CaSO_4$) nor more than five-tenths per cent (0.5%) of calcium and magnesium chlorids ($CaCl_2$ and $MgCl_2$), nor more than one-tenth per cent (0.1%) of matters insoluble in water.

IV. PRESERVATIVES.

1. Standard Preservatives are salt, sugar, vinegar, spices and their essential oils, wood smoke, edible oils and fats, and ethyl alcohol.

Medical Preparations.

REGULATION 36.

1. Any official medicinal preparation for which a test is provided in the United States Pharmacopœia shall conform in quality, purity and strength to the tests laid down therein.

2. Any official medicinal preparation for which no test is provided in the United States Pharmacopœia or National Formulary shall conform to the preparation or product made from the official ingredients and by the process of the official formula for that preparation.

3. An article or substance which is designated as "germicide" or "disinfectant" in the state of Kansas will be held to be of such a character that it will actually kill any non-spore bearing bacterium within six hours under the conditions prescribed for its use. If directions for use are not expressly stated, those conditions usually found in living rooms will be assumed for its application.

The terms "germicide" and "disinfectant" are used interchangeably to mean substances that actually destroy and not merely inhibit the growth of bacteria.

Regulations under food and drugs law standards for drugs.

Reg. 5. (*a*) A drug bearing the name recognized in the United States Pharmacopœia or National Formulary shall be required to conform in strength, quality, and purity to the standards prescribed or indicated for a drug of the same name recognized in the United States Pharmacopœia or National Formulary official at the time of sale or when dispensed; provided that in case of homeopathic or eclectic drugs the same shall be required to conform to their accepted standards.

Standard for proprietary medicinal preparations.

Reg. 5. (*b*) Proprietary medicinal preparations and similar medicinal products are required to conform in composition to the freshly prepared non-deteriorated article, and to conform to the claims made for the preparation as to therapeutic properties, quality and strength.

FEDERAL FOOD INSPECTION DECISIONS ADOPTED BY THE KANSAS STATE BOARD OF HEALTH AS REGULATION 31, DECEMBER 11, 1913.

No. 133. **Citrous Fruits (Colored).** Immature citrous fruits, particularly oranges, which have been artificially colored by holding in a warm, moist atmosphere for a short period of time after removal from the tree, are colored in a maner whereby inferiority is concealed and are, therefore, adulterated.

No. 150. **Citrous Fruits Adulterated (Frozen.)** Citrous fruits will be deemed adulterated within the meaning of the food and drugs act if the contents of any package is found to contain fifteen per cent (15%) or more of citrous fruit which, on a transverse section through the center, shows a marked drying in twenty per cent (20%) or more of the exposed pulp.

No. 144. **Canned Foods: Use of Water, Brine, Sirup, Sauce, and Similar Substances in the Preparation Thereof.** Canned foods will be deemed to be adulterated if they are found to contain water, brine, sirup, sauce, or similar substances in excess of the amount necessary for their proper preparation and sterilization.

No. 126. **Tin in Food Products.** Food products containing tin, or an equivalent amount of salts of tin, in an amount greater than 300 milligrams per kilogram, will be considered adulterated and their sale or shipment (interstate or intrastate) contested.

No. 139. **Olive Oil and Sweet Oil.** It is held that any oil other than olive oil is misbranded when sold under the name "Sweet oil."

NOTE.—See Regulation 6, Kansas Food and Drugs Regulations, "Labeling of Salad Oils."

No. 51. **Coloring of Butter and Cheese.** It is held by the department that the food and drugs act does not repeal the provisions of the federal acts specifically permitting the coloring of butter (24 Stat. 259), and the coloring of cheese (29 Stat. 253), and the addition of harmless color to these substances may be practiced as therein provided, and is not required to be disclosed on the label."

No. 148. **Foods Greened with Copper Salts** will be regarded as adulterated, under the food and drugs act.

NOTE.—The sale of such goods in Kansas has been prohibited since 1907.

No. 89. **Benzoate of Soda**, in quantities not exceeding one-tenth of one per cent, may be added to those foods in which generally heretofore it has been used.

The addition of benzoate of soda shall be plainly stated upon the label of each package of such food.

Amended by No. 104, giving final report of referee board.

Sulphur Dioxide. No objection will be made to foods which contain the ordinary quantities of sulphur dioxide if the fact that such foods have been so prepared is plainly stated upon the label of each package.

No. 117. **Certified Dyes** may be used in foods without objection by the department, provided the use of the dye in food does not conceal damage or inferiority; if damage or inferiority be concealed the food is adulterated.

The uncertified coal-tar dyes are likely to contain arsenic and other poisonous material, and it has been found that there are so-called vegetable colors on the market which contain excessive quantities of arsenic, heavy metals and contaminations due to imperfect or incomplete manufacture; which when used in food, may render such food injurious to health, and, therefore, adulterated under the law. (See F. I. D. 76, 77 and 106.)

Standards and requirements for labeling of lards under the federal meat-inspection law and regulations B. A. I. 150.

Pure Lard. Must be made of sweet, clean, clear hog fat. The addition of not to exceed five per cent (5%) of clean, sweet lard stearin is allowed.

Leaf Lard. Must be made wholly from leaf fat of hogs, without the addition of fat from any other portion of the carcass.

Kettle-rendered Lard. Must be actually rendered in an open or closed kettle, without the addition of pressure or contact of live steam with the product.

Open-kettle-rendered Lard. Must be actually rendered in an open kettle, as above.

Country Lard. Must be made in the country in an open kettle; can be called "country style lard" if rendered in an open kettle.

Home-made Lard. Call "home-made style lard."

Lard Compound. The pure lard must be equal to or greater than any other one ingredient.

Kettle-rendered Lard. Kettle-rendered or kettle lard may be rendered in either open or closed kettles, not under pressure, and no live steam must come in contact with the product. When labeled "open-kettle-rendered" it must be rendered in an open kettle.

Lard and Lard Stearin. Pure lard made from sweet, clear, and clean hog fat to which not to exceed five per cent (5%) of pure, sweet lard stearin has been added, may be labeled "pure lard." If lard contains more than five per cent (5%) of added lard stearin, or any per cent of other stearin, the addition must be so stated on the label, with the name of the kind of stearin used; for example, "pure lard with lard stearin added," or "pure lard with oleo stearin added," or "lard with oleo stearin added," or "lard with tallow added." When the word "pure" is used in connection with the word "lard" the lard must be made only from sweet, clean, clear hog fat. In all such cases the lard must equal or exceed in quantity the added animal fat. The words "pure lard with ——— added" cannot be used when any ingredient other than pure, clean animal fat is added. The percentage of added stearin or other animal fat may be given if desired.

Lard Compounds. A substance composed of lard, stearin, or other animal fat and a vegetable oil may be labeled "lard compound," but in such case the names of all the ingredients must be shown upon the label; and in all cases the proportion of lard must be equal to or greater than any other one of the ingredients.

Compounds, or Lard Substitutes. In compounds, or lard substitutes, if the compound has a distinctive name, the distinctive name may be used without the word "compound," and in all cases the ingredients must be stated on the label. In all cases only sweet and clean edible stearing and sweet and clean edible fats shall be used.

Section 15, regulation 18, B. A. I. order 150. Since the products "compound," "lard substitute," or "lard compound" do not comprehend substances in which water is an added ingredient, therefore, in order to prevent the use in interstate or foreign commerce of meat or meat food products under any false or deceptive name, no meat or meat food product known as "compound," "lard substitute," or "lard compound" shall contain added water.

Federal standards and requirements for labeling of sausages.

Section 16, regulation 18, B. A. I. order 150. Paragraph 1. Sausage shall not contain cereal in excess of two per cent (2%). When cereal is added its presence shall be stated on the label or on the product.

Paragraph 2. Water or ice shall not be added to sausage except for the purpose of facilitating grinding, chopping, and mixing, in which case the added water or ice shall not exceed three per cent (3%), except as provided in the following paragraph.

Paragraph 3. Sausages of the class which are smoked or cooked, such as Frankfort style, Vienna style, and Bologna style, may contain added water in excess of three per cent, but not in excess of an amount sufficient to make the product palatable. When water (in excess of three per cent [3%]) and cereal are added to this class of sausages, the statement "sausage, water, and cereal" shall appear on the label or on the product, but when no cereal is added the addition of water need not be stated.

Milk chocolate and cocoa treated with an alkali.

Federal F. I. D. 136. Milk chocolate and milk cocoa, in the opinion of the board, should contain not less than twelve per cent (12%) of milk solids, and the so-called nut chocolates should contain substantial quantities of nuts. If sugar is added, for example, to milk chocolate, it should be labeled "sweet milk chocolate." "sweet nut chocolate," etc.

When cocoa is treated with an alkali or an alkaline salt, as in the so-called Dutch process, and the finished cocoa contains increased mineral matter as the result of this treatment, but no alkali as such is present, the label should bear a statement to the effect that the cocoa contains added mineral ingredients, stating the amount. Cocoas and chocolates containing an appreciable amount of free alkali, are adulterated. In the opinion of the board, cocoa nut treated with alkali is not soluble in the ordinary acceptance of the term. Cocoa before and after treatment with alkali shows essentially the same lack of solubility. To designate the alkali-treated cocoa as "soluble" cocoa is misleading and deceptive.

Reg. 14*b*. (Kan. Food and Drugs Law.) Standards for raw materials and meat products. The raw material used in the manufacture of food and drug products shall be sound, wholesome, and free from decomposition. The meat products shall be sound, wholesome, and fit for human food, and shall be made from sound and healthy animals. Carcasses of animals too immature to produce wholesome meat, or unborn and still-born animals, carcasses of pigs, kids and lambs under three weeks of age, and of calves less than four weeks of age, are condemned as unsuitable for food. Carcasses of animals in advanced stages of pregnancy, also carcasses of animals which have within ten days given birth to young, are condemned as unsuitable for food, but where there is no evidence of septic poisoning in such carcasses they may be rendered into lard or tallow if so desired. All animals that die in abattoirs, pens, and those in a dying condition before slaughtering, shall not be used as food.

Reg. 11. (Kan. Food and Drugs Law.) (*b*) Standard for poultry, eggs and storage eggs. The sale of slaughtered undrawn poultry, game or fish is prohibited.

(*c*) The sale. keeping for sale or offering for sale of tainted or rotten eggs is prohibited.

(*d*) In the case of eggs from cold storage of more than two weeks, or which have been packed in any preserving substance, the wholesale or retail package, when delivered to the purchaser, shall bear a label designating such storage or preservation.

REGULATION 37.

The addition of free tartaric acid to foods is prohibited. The presence of added free tartaric acid in a food sold or offered for sale is evidence of the violation of this regulation.

REGULATION 38.

The shipment, sale, or offering for sale, within the state, of eggs containing more than five per cent (5%) unfit for food, will be considered a violation of the Food and Drugs Law under section 7 of the act.

It is held that eggs whose yolks are stuck to the shell, moldy eggs, black spots, mixed rots, addled eggs, black rots, blood rings and any other eggs which consist wholly or in part of a filthy, decomposed or putrid substance, are adulterated.

EGG CANDLING REGULATION.

All buyers of eggs, except the consumer, shall candle every lot of eggs bought except those eggs that have been previously candled and maintained at a temperature of 40 degrees F. or below; provided, that eggs that are produced between the first day of January and the first day of May are not required to be candled.

REGULATION 39.

Hereafter the coal-tar dyes which may be used in food, subject to the provisions of Food Inspection Decisions 76, 117, and 129, shall be the following:

Red shades:

107. Amaranth.
56. Ponceau 3 R.
517. Erythrosine.

Orange shade:

85. Orange I.

Yellow shades:

4. Naphthol yellow S.
94. Tartrazine.

Yellow A. B. (Benzeneazo-β-naphthylamine).

Yellow O. B. (Ortho-Tolueneazo-β-naphthylamine).

Green shade:

435. Light green S. F. yellowish.

Blue shade:

692. Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schulz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

Sudan I. and butter yellow have been found unsatisfactory in practical use for food coloring purposes, and these colors, therefore, are withdrawn from the list of those which may be certified for use in foods.

CHAPTER 179.—LAWS OF 1911.

Relating to the adulteration and sale of turpentine and linseed oil.

House Bill No. 184.

AN ACT to prevent the adulteration of turpentine, linseed oil or flaxseed oil, prevent deception in the sale thereof, and to provide for the punishment of such adulteration and deception.

Be it enacted by the Legislature of the State of Kansas:

SECTION 1. Hereafter it shall be unlawful to manufacture, mix for sale, sell, offer or expose for sale in this state, under the name of raw linseed oil or flaxseed oil, any substance which is not wholly the product obtained from well-cleaned flaxseed or linseed, and unless the same fulfills the latest requirements of the United States Pharmacopœia, or any so-called boiled linseed oil, or boiled flaxseed oil, unless the same shall have been prepared by incorporating drier with raw linseed oil, as defined above, at a temperature of not less than 225 degrees Fahrenheit, and unless the same contains not less than 96 per cent of linseed oil. And for the purpose of this act it shall also be deemed a violation thereof if boiled linseed oil does not conform to the following requirements: (1) Its specific gravity at 60 degrees Fahrenheit must not be less than 0.935. (2) Its saponification value (Koettstorfer figure) must not be less than 186. (3) Its iodine number (Huebel's method) must not be less than 160. (4) Its acid value must not exceed 10. (5) The volatile matter expelled at 212 degrees Fahrenheit must not exceed one-half of one per cent. (6) No mineral oil shall be present, and the amount of unsaponifiable matter as determined by standard methods shall not exceed 2.5 per cent. (7) The film left after flowing the oil over glass and allowing it to drain in a vertical position must dry free from tackiness in not to exceed twenty hours, at a temperature of about 70 degrees Fahrenheit. It shall be unlawful to manufacture, mix for sale, sell, offer for sale or expose for sale in this state under the name of turpentine or any compaund of the word turpentine or under any name or device illustrating or suggesting turpentine, oil of turpentine or spirits of turpentine, any article which is not wholly distilled from rosin, turpentine gum, or scrape from pine trees, and unmixed, and unadulterated with oil, benzine or any other foreign substance of any kind whatsoever.

SEC. 2. No person, firm or corporation shall sell or offer for sale any turpentine, flaxseed oil or linseed oil, unless it is done under its true name, and each barrel, keg or can of such oil so sold, exposed or offered for sale, has distinctly and durably painted, stamped, stenciled, labeled or marked thereon the true name of such oil in ordinary bold-faced capital letters, not less than five lines pica in size, and the name and address of the manufacturer thereof, or that of the jobber or dealer therein; provided. that if the contents of the package be less than twenty-five gallons, a label may be used printed in type not less than two-line pica in size.

SEC. 3. Any person, firm or corporation who shall fail to comply with the requirements of section 2 of this act, or falsely paint, stencil, label or mark, as required by section 2, said barrels, kegs or cans containing turpentine, flaxseed oil or linseed oil or knowingly permit such false painting, stamping, labeling or marking, or violate any of the provisions of this act shall be deemed guilty of a misdemeanor, and upon conviction punished with a fine of not less than ten dollars nor more than one hundred dollars or imprisonment not less than ten days nor more than ninety days or both for each offense.

SEC. 4. Nothing in this act shall be construed as prohibiting the manufacture or sale of adulterated spirits of turpentine or linseed oil compounds; provided, if such compounds or adulterations are designed to take the place of raw or boiled linseed oil or turpentine as defined in section 1 of this act, they shall not be manufactured or mixed for sale, sold, offered or exposed for sale under any title or designation conveying the impression, either directly or indirectly, that it is flaxseed oil or linseed oil, and all compounds of linseed oil or flax seed oil shall, when sold, offered or exposed for sale, under invented proprietary names or titles, bear conspicuously upon the containing vessel in capital letters, not less than five-line pica in size, the word "compound," or "adulterated," and be labeled so as to state clearly and distinctly the actual proportions of turpentine or linseed oil and other ingredients contained therein, said label to be printed in English language, in plain, legible type in continuous list, with no intervening matter of any kind.

SEC. 5. The chief food and drug inspector, as well as his inspectors, assistants, experts, analysts, or others appointed by him, shall have full rights of ingress and egress to the premises occupied by parties who manufacture, deal in or compound turpentine, linseed oil or flaxseed oil, and also shall have power and authority to open any tank, barrel, can or other vessel believed to contain such oil, turpentine, or products used in its manufacture, and to inspect the contents thereof, and to take therefrom samples for analysis, and in case any of the samples so taken shall prove on analysis to be adulterated in violation of the provisions of this act, it shall be the duty of the person securing the sample to proceed against the offender as herein provided.

SEC. 6. This act shall take effect upon its publication in the statute book.

Approved March 7, 1911.

SANITARY LAW.

REGULATION 14.

Soda Fountain and Ice Cream Parlor Rules.

(*a*) Every person or persons operating any place wherein soft drinks or ice cream is sold or offered for sale shall cause the glasses, dishes, spoons and other utensils to be thoroughly washed with pure, clean water before being used again.

(*b*) Soda fountain and ice-cream parlors are required to have clean, potable, running water for washing utensils, glasses, dishes, dish drains, sinks, counters, etc., and said running water shall be connected with or adjacent to the soda fountain proper, or place where ice cream or soft drinks are sold.

(*c*) All towels or cloths used for wiping or polishing glasses, dishes, spoons and other utensils shall be clean.

NOTE.—The foregoing regulation in no way abrogates the sterilization resolution.

STERILIZATION RESOLUTION.

WHEREAS, It is known that certain dangerous communicable diseases are transmitted through and by the secretions of the upper respiratory tract, therefore, be it

Resolved, That all glasses, cups, spoons, forks, knives or other utensils used in serving food or drink to the public, that come in contact with the lips or mouth shall be sterilized and adequately protected from contamination before each service.

Provided: In lieu of sterilization, utensils which are destroyed after service to one individual may be used.

REGULATION 15.

All bread loaves before removal from the baking room shall be wrapped in clean, unused paper, unprinted, or printed on one side only.

The use of newspapers, or any unclean paper for the wrapping of any article of food is prohibited.

"The power of the mind depends upon the power of the body; even the moral virtues are influenced by the bodily health, which receives its strength from the food consumed."

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